



Trend

New
Regulations
& Laws



Capacity Building on the Development of

Halal Food

Production Standard and

Food Safety

July 16th - 21st , 2018

The Al Meroz Hotel, Bangkok, Thailand



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the application form



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Rationale

The improvement of the halal food consumption in particular the products that produced by the communities and SMEs is one of important factors to enhance the consumer confidence. It is necessary for the entrepreneurs to have knowledge of the whole value chain of the production, packaging in compliance with the standard and Islamic rules as well as business management in competitive with the market. Besides, the development of halal food testing and inspection laboratory to identify the quality of food of the whole process in the manufacturing and food business is equally important to be accepted by international, especially for export food. Thailand is actively embracing the government's policy on skill and competitiveness enhancing of the halal food SMEs from midstream to downstream industrial to promote safety and standard for import and export of food products.

Furthermore Thailand as one of the world food production leader, we have knowledge in supporting halal and food safety management with the aim of continuing acceptance in international. This would help Thailand to be center of knowledge transfer and coordination in halal and food safety. Equally important, sharing knowledge and building up understanding in halal, food production and food safety management with other countries could also help promote capability of food industry and better quality of the people's life in the world.

Introduction to the program

The training on Capacity Building on the Development of Halal Food Production Standard and Food Safety consists of 2 parts. Part I is a five days seminar, which speakers are invited from the rank of its related fields such as SIRIM Berhad (Malaysia), TUBITAK (Turkey), The Central Islamic Council of Thailand (Thailand) and National Food Institute (Thailand). There will be a workshop for participants on the halal food production in compliance with the Islamic rules and food safety standards for the member organizations and exchange of information on the rules and regulations of halal food import and export among the member organizations. Part II will implementation of study, it will compose of factory visit and market survey management and related document in order to help the trainees to gain the knowledge, comprehend and having well learning atmosphere. Participants will experience and share information. The training will be held on July 16th - 21st , 2018 at Bangkok, Thailand



Objectives

1. To support the halal production of SMEs to produce quality products in compliance with the Islamic rules and regulations.
2. To promote halal products in international recognitions.
3. To provide a high level of professional advice through training and awareness on halal related matters.
4. To establish and strengthen relationships among the member organizations, which have roles and involvement in food industry.

Participants

15 persons from WAITRO members

People in middle management level of government, non-

government, and private sector involving in halal food production

People who are involved in research, development, transfer technology, production, logistic, processing, marketing, certification, accreditation or legislation of halal food production or have potential to transfer halal concept and knowledge to their organizations.

Expenses

For those who have been selected, the round-trip airfare and local expenses (accommodation) will be covered by Waitro. Participants must bear the costs such as entry visa to Thailand and health insurance during the course duration.

Accommodation

The Al Meroz Hotel, Bangkok has been created with a clear vision to provide Muslim and non-Muslim guests with the best traditions of the Islamic Way of Living. From the unique architecture of the Hotel, to the Halal-certified cuisine and a non-alcoholic environment. It offers 242 spacious and comfortable room from Superior and Deluxe to Suites. All rooms indicate the direction of Mecca and contain a prayer mat and a copy of Al Qur an.

For further enquiries of the program
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